ITEM NO. _____

SS-206E BUILT-IN BOTTOM MOUNT RECTANGULAR FOOD WARMER

Wells SS-206E Built-In Rectangular Food Warmer is designed for bottom mount installation. This dependable and practical unit is made with a heavy-duty stainless steel warming pan and is available with or without a drain. It will accommodate a standard 12" x 20" inset pan up to 6" deep. Warmers are available with infinite or thermostatic controls.

Accessories / Options

Adapter Top, to convert SS-206E to hold two 7-quart insets, 20176

Adapter Top, to convert SS-206E to hold two 4-quart insets and two 2 1/2-quart insets, 20434

Adapter Top, to convert SS-206E to hold one 7-quart and one 11-quart inset, 21621

Adapter Top, to convert SS-206E to hold three 4-quart insets, 21615

Adapter Top, to convert SS-206E to hold four 2 1/2-quart insets, 21624

Adapter Top, to convert SS-206E to hold one 4-quart and one 7-quart inset, 21617

Inset, 2 1/2-quart capacity with lid, 20773

Inset, 4-quart capacity with lid, 20774

Inset, 7-quart capacity with lid, 20587

Inset, 11-quart capacity with lid, 20908

Individual drain (D), available on all models

Drain Valve Extension Kit, extension from drain to counter front with remote handle, for use with "D" models only, 20385

Individual thermostat (T), available on all models

Features

- **12" x 20" standard pan** easily adapts to a variety of fractional or round pans up to 6" deep.
- **Warming pan is deep-drawn, stainless steel** for maximum strength and durability.
- **The tubular element,** located under the food well, allows for quick heating.
- **The positive-off thermostat (ET, ETD)** controls the element allowing for adjustable and more consistent temperatures.
- **Infinite control (E, ED)** is available on all models. A **high limit switch** prevents accidental overheating.
- Models are available with **optional drain (D).**
- Warmer is designed for **wet or dry operation.**
- **The SS-206E Warmer** is Underwriters Laboratories, Inc. Recognized and meets NSF International standards.
- **A one-year warranty** against defects covers parts and labor.

Specifications

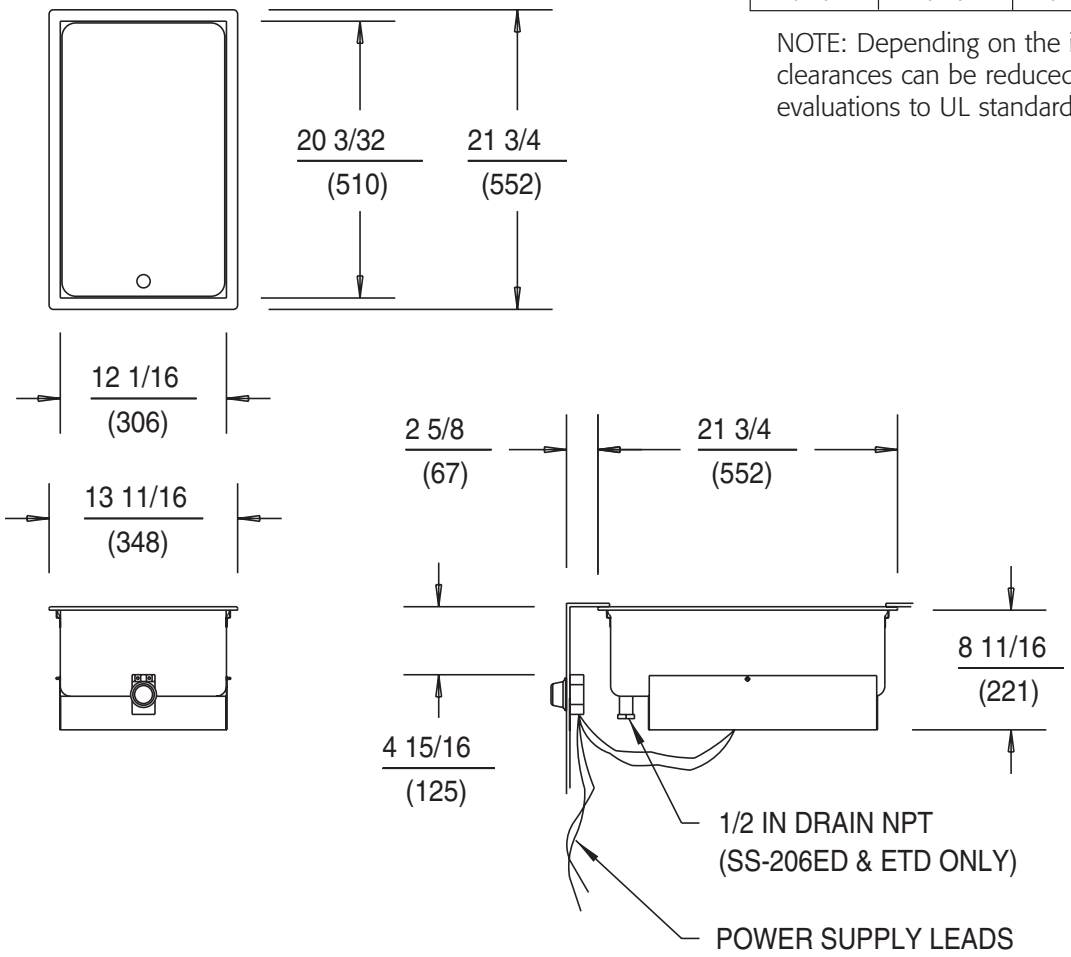
Overall Dimensions:	Inches	MM
Width	13 11/16	348
Depth	21 3/4	552
Temperature Settings:	OFF/LO to HI	
Weights:	**Lbs.**	**KG**
Installed	19	9
Shipping	21	10

STD.4

MODEL SS-206E BUILT-IN BOTTOM MOUNT RECTANGULAR FOOD WARMER

DIMENSIONS:

INCH
(MM)



SUGGESTED CLEARANCE REQUIRED FROM UNIT TO THE NEAREST SURFACE			
BACK	SIDE	BOTTOM	FRONT
2 (51)	2 (51)	6 3/4 (171)	4 1/8 (105)

NOTE: Depending on the installation, clearances can be reduced upon further evaluations to UL standards.

SS-206E ELECTRICAL SPECIFICATIONS:

MODELS	VOLTS	WATTS	AMPS	PHASE	POWER SUPPLY CORD
SS-206E	120	1200	10.0	SINGLE	NONE
SS-206E	208	900	4.3	SINGLE	NONE
SS-206E	240	1200	5.0	SINGLE	NONE

All models with an 'ET', 'ED', or 'ETD' suffix have the same electrical specifications as the standard models.

NOTE: Specifications are subject to change without notice. See installation instructions prior to installing the unit. This document is not for installation purposes. The installation of recognized component units requires additional evaluations to Underwriters Laboratories, Inc. standards.

THIS UNIT IS DESIGNED TO BE INSTALLED IN METAL COUNTERS ONLY.

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